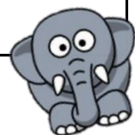


Key Vocabulary...

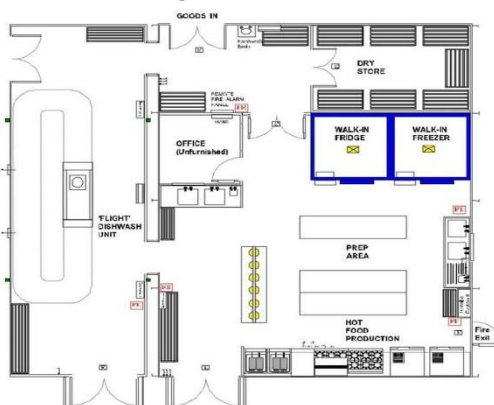
Layout Work Flow Operational activities Staff allocations Dress code	Equipment and materials
Stock control FIFO	Legislation COSHH HACCP Food allergies Accident forms RIDDOR
Documentation and administration	Safety and security



Always remember...

how hospitality and catering provision meet customer requirements	Legislation for food safety, allergies and intolerances
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Picture This...



The Big Question...

What does FRONT OF HOUSE mean?

Deeper Learning...



Effective work flow systems, both in the kitchen and front of house staffing, will lead to:

- Good communication between sections/departments
 - More efficient working (time/labour saving)
 - Improved quality of the finished product
 - Reduce the risk of accidents
 - Maintain high standards of hygiene and food safety
- ### STOCK CONTROL

The **EPOS system** is a computerised piece of technology that **records data**. In the hospitality industry it is used when customers **purchase** services or food. It can be set up to **record bookings**, therefore preventing double bookings as well as updating **food stock levels** as menu items are purchased. **It can be used for -**

- Recording sales
- Updating stock levels
- Providing accurate pricing information
- Enable fast and efficient customer service
- Keeping track of sales and taxes

Regulation and protection. Health and safety - HSE 5 point plan

1. Provide a written health and safety policy
2. Assess risks to employees, customers, partners and other people
3. Arrange for effective planning, organisation, control, monitoring and review of preventive and protective measures
4. Ensure they have access to competent health and safety advice
5. Consult employees about risks at work and current preventive and protective measures